

# Christmas Celebration Menu

30<sup>th</sup> November – 23<sup>rd</sup> December

## STARTERS

Spiced Parsnip Soup  
*kale & chestnut soup*

Treacle-Cured Salmon  
*beetroot, pickled fennel, apple & walnut*

Roasted Jerusalem Artichoke  
*brie croquette, watercress, sweet chilli & onion jam*

Chicken Liver Parfait  
*truffle butter, fig & onion chutney, brioche (gf opt)*

## MAINS

Roasted Free-Range Turkey  
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy*

Slow-Cooked Blade of Beef  
*Parmesan cream mash, winter greens, bone marrow & red wine sauce*

Celeriac & Field Mushroom Wellington  
*roasties, carrot purée, caramelised Brussels sprouts (v)*

Naturally Smoked Haddock  
*purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce*

## DESSERTS

Christmas Plum Pudding  
*brandy sauce (gf opt)*

Dark Chocolate Torte  
*mandarin sorbet*

Gingerbread Cheesecake  
*poached pear*

Honey & Vanilla Panna Cotta  
*rum-soused fig & shortbread*

Colston Bassett Stilton, Keen's Cheddar  
*oat biscuits, chutney, celery, candied walnuts*

# £30

## THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.